

2007

VINHA MARIA TERESA



APELLATION

Douro

VINEYARDS

Old vines

SOIL

Schist

VINEYARD EXPOSURE

East

AGE OF VINES

More than 90 years old

ALCOHOL, VOL%

15,0%

BOTTLING

16th June of 2009

ANALYSIS

T. Acidity: 5,45 gr/L

pH: 3,62

Res.Sugar: 2,4 gr/L

GRAPE VARIETY

Mixed plantings (up to 30 different grape varieties-old vines).

VINIFICATION

Grapes are hand picked, transported to the winery in small plastic crates, and submit to a very accurate quality selection before being crushed. Very smooth foot trodden in traditional "lagares", prior to fermentation. Alcoholic fermentation with mechanical robots, in open stainless steel tanks with temperature controlled.

AGEING

18 months in new 225 litres barrels. 80% French oak, 20% American oak.

TASTING

Colour: Intense, vibrant violet colour.

Aroma: Great deepness, complex and elegant aromatics. Aromas of wild forest flowers ("Esteva"), white pepper and elegant soft dark chocolate.

Palate: Upfront in perfect harmony. A full bodied richly flavoured wine with superb tannin, acid and fruit balance. Intense, wild forest flowers and integrated oak and spice contribute to its impressive palate structure and length.

WINEMAKERS

Dominic Morris and Manuel Lobo.

